

# Lekkie citra 7 BLG v2

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- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU **18**
- SRM **3.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **27.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **8.3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **27.9 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **24.9 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1.5 kg (50%)	79 %	10
Grain	Weyermann - Carapils	1.5 kg (50%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	47 g	5 min	12 %
Boil	Citra	3 g	30 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
safale k-97	Ale	Dry	11 g	fermentis

## Notes

- warzeie 29 10 2017  
bez wysładzania 28 litrów do zacierania  
po gotowaniu 20 litrów 8,5blg  
70 stopni 60 minut  
78 stopni 25 minut  
80 minut gotowania  
3g citra na 30 min  
47g citra na Whitpool  
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